

USE AND CARE OF YOUR

BUNN®

DELUXE

Coffee Grinder



Keep this booklet for future reference

WELCOME

Welcome to the world of fine coffee preparation. The Bunn® Deluxe Home Model Coffee Grinder will thoroughly enhance your knowledge and enjoyment of coffee. Grinding your own coffee beans is the best way of ensuring the finest and freshest cup of coffee possible. Look over this booklet, and in no time you will be enjoying a great cup of coffee.

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*...finest and
freshest cup
of coffee
possible....*

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be observed to reduce the risk of fire, electrical shock and/or personal injury. The following precautions should be carefully observed.

<ul style="list-style-type: none">❑ Be sure to read all the instructions before using the grinder.❑ Do not place the grinder in water or other liquid.❑ Practice close supervision when any appliance is used by or near children.❑ Always unplug the unit when not in use, before removing or installing any parts, and before cleaning.❑ Do not touch moving parts.❑ Do not grind coffee without grind shield in place. The shield is located inside the hopper.❑ Do not place hands inside the hopper when grinding.❑ Do not use outdoors.	<ul style="list-style-type: none">❑ Do not operate any appliance with a damaged cord or plug or after appliance malfunctions, or is dropped or damaged in any manner. If there is any evidence of damage, return appliance to the nearest authorized service facility for examination, repair or any adjustment (See Page 14).❑ The use of attachments not recommended or sold by Bunn-O-Matic may cause fire, electric shock or injury.❑ Do not allow the cord to hang over the edge of the table or counter, or come into contact with hot surfaces.❑ Always check the hopper for the presence of foreign objects before filling.❑ Do not use the grinder for other than grinding coffee beans.
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SAVE THESE INSTRUCTIONS

ADDITIONAL PRECAUTIONS

- **Coffee Grinder** - This unit is intended for household use only. Any required servicing other than normal cleaning and general user maintenance procedures should be performed by an authorized service facility (See Page 14).
- **Voltage Source** - The grinder operates on 120 vac, 1.5 amp, 60Hz, line voltage only. Using any other source could result in damage to the unit.
- **Operating Time** - The unit motor is thermally protected but use should be limited to no more than two successive grind cycles ("20 CUPS" setting) within a short period of time. Additional grinds may be performed at 10 minute intervals.
- **Power Cord** - A short power supply cord is used on the coffee grinder to reduce possible risks of tripping over or becoming entangled in a longer cord.
- **Extension Cord** - When an extension cord is used, be sure to select one with at least 16 gauge wire. When connecting the cord between the appliance and the electrical outlet, be sure the cord is arranged so it does not drape over the counter top where it may be pulled on by children or tripped over by someone. *Always use good safety practices.*
- **Coffee Collector** - When grinding coffee, *DO NOT* allow the coffee collector to overfill. Overfilling can cause ground coffee to back up into the grinding mechanism and clog the unit.

UNPACKING AND INSPECTION

Remove the coffee grinder from the carton along with all packing materials. Discard the packing materials. The ***Use and Care*** Booklet should be thoroughly read before using the grinder. Store the cleaning brush in a suitable location

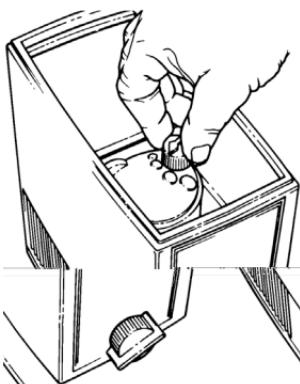
for later use. Check the unit over for damage that could have occurred during shipment. If any damage is found, place the unit back in the carton and return it immediately to the place of purchase for replacement.

PREPARATION FOR GRINDING

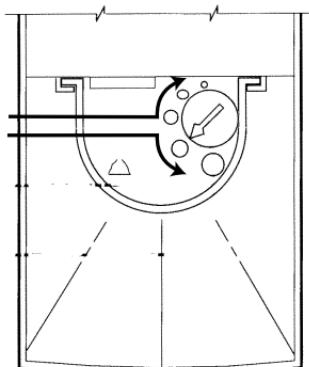
Before beginning to grind coffee for the first time, take just a few moments to become acquainted with your new coffee grinder. This may be a good time to read the "*COFFEE FUNDAMENTALS*" section on Page 12 of this booklet. Be sure the coffee grinder is unplugged for the following procedures:

Step 1. Wipe the unit clean - Before using the BUNN® Home Coffee Grinder for the first time, wipe any lint off all exposed surfaces of the unit. Remove the hopper lid and wipe all accessible surfaces with a damp cloth. Remove the coffee collector and wipe clean of lint. When finished, reassemble the unit and be sure the hopper is empty.

Step 2. Determine the proper grind setting - The grinder has been adjusted for "*drip grind*" at the factory. To change, remove the hopper lid and note the setting of the arrow on the top of the **Grind Adjust** Knob inside the hopper. Note the raised dots at the base of the knob. Turning the indicating arrow counter-clockwise toward the larger dots results in a coarser grind and turning the knob clockwise toward the smaller dots results in a finer grind (Refer to the illustration below). The knob can always be returned to any previous grind position later for repeatable quality grind results. For safety reasons, the grind setting should only be changed when the hopper is empty with power off.



Location Of Grind Adjustment



Setting Grind Adjustment

WARNING

DO NOT reach below the GRIND ADJUST knob while the unit is running.

Step 3. Load hopper - Pour coffee beans into the hopper and fill to the desired level (See illustration below). One of two approaches may be used: (a) pre-weigh the beans for a desired amount of fresh coffee to be ground or (b) fill the hopper up to its capacity (slightly over one pound of coffee beans). With either method, be sure to replace the hopper lid to maintain coffee freshness. You are now nearly ready to grind. For a further detailed explanation of the two grinding methods, refer to the next section at the top of Page 8.

Step 4. Observe the Operating Knob

- Before grinding your first coffee, take a moment and become familiar with the function of the **Operating Knob**. This knob is located on the front of the coffee grinder (See illustration below). Notice the dial is divided into increments ranging between Off and 20 cups. Each incremental mark (labeled in cups of coffee) is intended as a general setting. The actual coffee output varies with the blend of coffee beans and the grind setting for the same amount (weight) of coffee. Finer grinds require higher cup settings while coarser grinds use lower cup settings. Generally, an **"8 CUPS"** setting grinds enough for eight cups of coffee at a drip grind setting.



Pouring Beans Into Hopper



**NOTE: HIGHER SETTINGS = STRONGER COFFEE
LOWER SETTINGS = WEAKER COFFEE**

Learning Operating Knob

GRINDING FRESH COFFEE

GENERAL - Now that you have read the previous paragraph, you are ready to begin grinding coffee the way you like. After a little time and effort, you will discover the correct grind to produce your perfect cup of coffee. Proceed as outlined below.

CAUTION

During operation, if the motor should stall, turn OPERATING Knob to OFF immediately.

Step 1. Connect unit to power - Connect the power cord of the coffee grinder to a standard grounded (3-pronged) 120 vac. outlet.

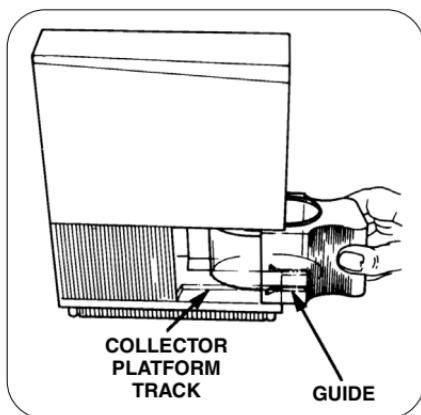
Step 2. Insert coffee collector - Make sure the ground coffee collector is empty and inserted into its proper position before starting

(See illustration below). Unless the coffee collector is correctly placed on the collector platform track and pushed all the way to the back, the coffee grinder will not operate.

Step 3. Set OPERATING Knob -

There are two basic methods for setting the **OPERATING Knob** which is determined by the amount of beans that are placed in the hopper.

(Method 1) Manual grind - If a measured amount of coffee beans intended for immediate use is poured into the hopper, then simply turn the **OPERATING Knob** to a high enough setting to completely grind all of the beans. When the grind is complete, as noted by the change in sound (tone) of the coffee grinder motor,



Checking Coffee Collector



Grinding Coffee

turn the **OPERATING** Knob to OFF. The ground coffee is ready for brewing. Empty the coffee collector into the brewing filter.

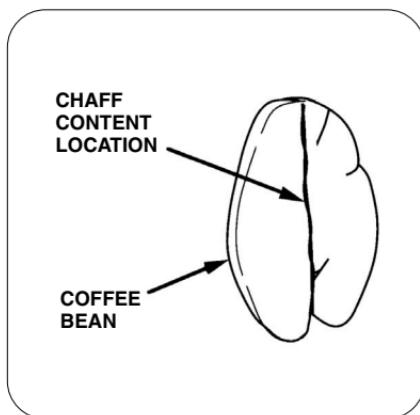
(Method 2) Automatic Grind - If the hopper has sufficient amount of coffee beans, the **OPERATING** Knob can be set to automatically grind the desired amount of coffee for brewing. To determine the correct grind setting for your taste, some experimenting may be required. Begin by setting the **OPERATING** Knob for **“8 CUPS”**. If this proves to be too weak, increase the setting (toward 12) for next grind. Conversely, if the coffee is too strong, reduce the setting (toward 4). When the grind is finished, the unit automatically shuts off. Once the right setting is obtained, coffee results are very repeatable.

Many factors affect the output of ground coffee; the bean itself, the type of roast, and the size of the grind. A change in humidity also affects the output. Since humid conditions swell the coffee bean, less weight is ground. You should experiment with different settings and grinds until the results are perfected to your taste.

Chaff in coffee - Chaff is the parchment or hull portion of the coffee bean found in the cavity which is released during the grinding process (See illustration below). Chaff seen in the ground coffee does not have any adverse effects on coffee flavor. Chaff results from small amounts of the coffee bean hull still on the bean when ground. Some coffee beans yield a higher level of chaff than others.



Pouring Into Brewer Funnel



Coffee Bean Chaff Location

CLEANING

PRECAUTIONS - Your coffee grinder should be periodically cleaned.

NOTE

Be sure to heed all the warnings located within the grinder.

- ❖ Be sure to unplug the unit before attempting any cleaning.
- ❖ Always empty beans from hopper before beginning any maintenance or routine cleaning procedures. Simply remove the hopper lid and turn the unit upside down.
- ❖ Do not immerse grinder in water. The hopper lid and coffee collector may be washed in a normal fashion. The exterior body of the unit should be wiped down with a damp, not soaking wet, cleaning cloth only.

INTERIOR CLEANING - Clean the interior as follows;

Step 1. Unplug grinder - Always be certain to unplug the unit before performing the following steps.

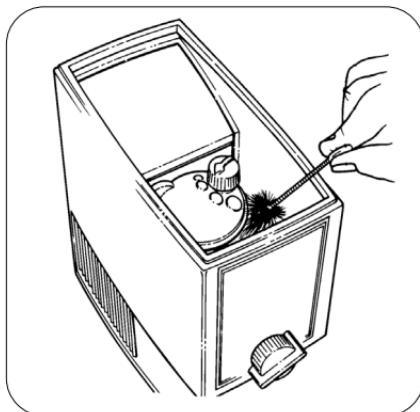
Step 2. Remove the hopper lid - Reach deep into the hopper, past the Grind Adjust Knob to remove the grind shield. This shield is removed by sliding straight up .

Step 3. Remove loose particles with brush - With the cleaning brush provided, brush thoroughly around the grinding area.

Step 4. Wipe exposed surfaces - Use a mild detergent and water solution on a damp cloth (not soaking wet), to wipe all exposed surfaces. This cleans and also reduces static electricity.



Removing Grind Shield



Using Cleaning Brush

REMOVING THE DECHAFFER AND CUTTING BURR - If a small piece of foreign material becomes jammed in the lower cutting burr, disassemble and clean as follows;

Step 1. Unplug the unit - Be sure to remove the plug from the outlet.

Step 2. Locate and remove the hex key - The hex key is located below the power cord on the back of the unit. Remove the hex key.

Step 3. Empty hopper - Remove the coffee collector and hopper lid. Empty the coffee beans from the hopper.

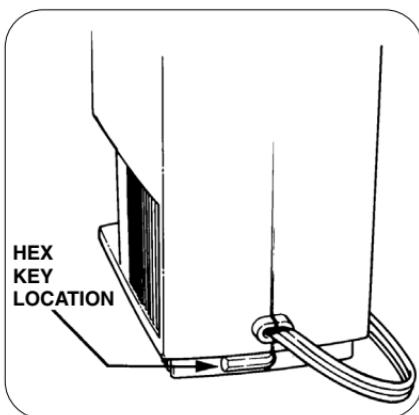
Step 4. Locate hex screw - Turn the coffee grinder upside down and locate the hex head screw in the center of the dechaffer. Be sure to read *WARNING* label.

Step 5. Remove hex screw - Using hex key, remove the screw from the center of the dechaffer. **This screw has left-hand threads and must be turned clockwise.**

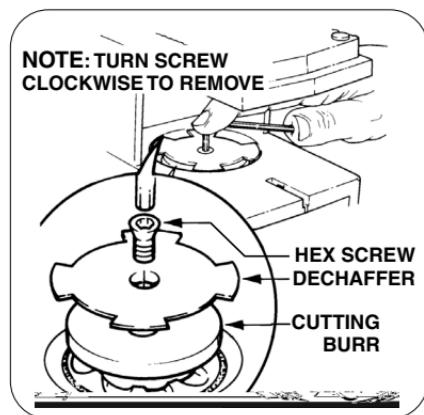
Step 6. Remove parts and clean - Remove the dechaffer and the burr. Brush and clean as required.

Step 7. Reassemble - *Make sure the motor shaft aligns with the rotating burr and that no foreign material is in this area. The screw has left-hand threads and must be turned counterclockwise. Store the hex key.*

SERVICE - *DO NOT disassemble the unit.* No user serviceable parts are inside. Refer to Page 14 if service is necessary.



Locating Hex Key



Removing Cutting Burr

COFFEE FUNDAMENTALS

The process of brewing delicious coffee is very similar to the preparation of any other favorite food item in that it requires a good recipe. Proper brewing techniques require precise control of the following functions; the water temperature, volume of water, and the proper brew time. All Bunn® coffee makers are designed to perform these functions perfectly. Other important components to the recipe are the type of grind and amount of coffee used.

The actual amount of coffee required is generally determined by the grind setting. The finer (smaller particles) grinds require less coffee. For best results, we recommend using a drip (medium) grind and a liberal amount of coffee (2 oz. for a full 48 ounce pot of water). Using too small an amount of coffee can cause over-extraction and bitterness.

The terms *Bitterness and Strength* are often confused. Coffee strength increases as the amount of coffee increases. Conversely, Coffee bitterness increases as the amount of coffee used decreases. This is the direct result of coffee over extraction.

Your new Bunn® grinder allows you to grind coffee exactly as you like it, and when combined with a Bunn® Coffee Brewer, you will have perfect coffee every time.

✓ **Blending Beans** - Coffee beans are generally named by country of origin and are graded for quality by physical appearance and taste.

✓ **Roasting Methods** - The type of beans and the method of roasting determines the flavor and aroma. Chemical changes during roasting yields the various roasts ranging from light to dark. The most common roast in America is a light roast which has a milder flavor than a darker roast. The darkest roast is characterized by a heavier flavor and aroma. The longer roasting time brings out the oils to create a heavier, more caramelized flavor.

✓ **Types of Grinding** - The finer the grind of coffee, the greater the surface area exposed to water which results in a greater degree of extraction. A coarse grind exposes less coffee bean surface and therefore reduces the degree of extraction.

✓ **Brewing** - Good coffee is the direct result of proper brewing methods. The difference between a poor blend of coffee and a fine blend of coffee is very small when the coffee is improperly prepared. However, when it is properly prepared, the difference becomes very dramatic.

The basic process for brewing coffee is the extraction of desirable coffee flavor and aroma by the use of hot water. However, making good coffee requires considerable experience and care. Some basic requirements for proper coffee preparation include the following:

1) Clean Equipment - Brewing equipment should be thoroughly cleaned and completely free from contamination and off-odors.

2) Good Water - For coffee brewing, water should be cleaned and good tasting. If necessary, it may be purified through an activated carbon filter water conditioner to remove sediment, foreign taste and odors.

3) Accurate Temperature - The temperature of the water is very important and is carefully maintained by the Bunn® Coffee Brewer for both brewing and holding coffee on the warmer.

4) Proper Grind - The correct coffee grind is one that permits the water to pass through the coffee grounds in the correct time with the minimum amount of sediment. The Bunn® BCG coffee grinder does allow you to grind coffee perfectly time after time.

5) Fresh Ground Coffee - Using fresh ground coffee ensures maximum flavor and aroma.

6) Best Formula - A common formula for good results using a drip (medium) grind is 2 ounces of coffee for a full 48 ounce pot of water. However, the real criteria is personal taste.

COFFEE STORAGE

Coffee beans stored in your Bunn® Coffee Grinder will remain fully fresh for several days. However, coffee does begin to lose flavor and aroma as soon as it is ground. Therefore, it is recommended that only enough coffee for brewing is ground at one time. Roasted bean coffee has a much longer shelf life than that of ground coffee.

The storage area should be cool, dry, clean and free from outside odors. Do not store next to heating units, or in proximity to foods (such as onions) with strong odors. If the coffee is to be stored in the refrigerator, it should be placed in a covered container.

SPECIFICATIONS

Electrical - UL listed for household use only. The coffee grinder has an attached, polarized cord and requires 2-wire service with ground rated at 120 volts ac, 1 amp, single phase, 60Hz. 135 watts total.

Hopper Capacity - Hopper holds approximately 1 pound of coffee beans

Dimensions - 10 inches high; 4.3 inches wide; 8 inches deep

Weight - 4.5 pounds

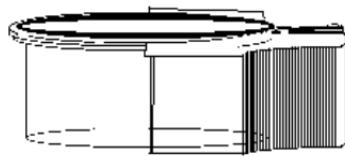
AUTHORIZED SERVICE

For service (whether or not warranty is still in effect), carefully pack the grinder so it is fully protected against breakage and send it to one of the authorized Bunn-O-Matic facilities listed below;

Bunn-O-Matic Corporation
Retail Products Division
1400 Stevenson Drive
Springfield, Illinois 62703
(800) 352-2866

Bunn-O-Matic Corporation
Retail Products Division
16431 Carmenita Road
Cerritos, California 90701
(800) 637-2866

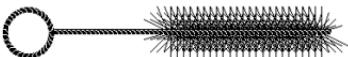
AVAILABLE SPARE PARTS



Coffee Collector with Seal

White - 14002.8610

Black - 14002.8611



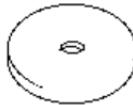
Cleaning Brush - 14002.9100



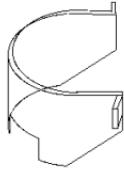
Collector Seal - 14002.5800



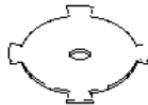
Hopper Lid - 14002.5400



Cutting Burr - 14002.0400



Grind Shield - 14002.2100



Dechaffer - 14002.3000



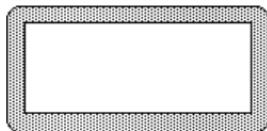
Hex key - 14002.7700



Hex Screw (L.H. Thd) - 14002.1100



Operating Knob - 14002.7210



Base Pad - 14002.4900

LIMITED WARRANTY

Bunn-O-Matic warrants the Bunn Coffee Grinder (“Grinder”), to be free from defects in material and workmanship existing at the time of manufacture and appearing within three (3) years from the date of original purchase. If such a defect appears during the warranty period, we will (at our sole option) repair or replace the defective unit with no charge for service or parts, provided that the unit is delivered at the customer’s expense to one of the authorized service centers listed.

This warranty does not cover claims resulting from misuse, failure to follow instructions on installation and use, neglect, use of unauthorized attachments, commercial use, use when foreign material is present with the coffee beans, use on a current or voltage other than specified on the grinder, or unauthorized service during the warranty period on conditions otherwise covered by warranty.

THIS WARRANTY SHALL BE EXCLUSIVE AND SHALL BE IN LIEU OF ANY OTHER EXPRESS WARRANTY, WRITTEN OR ORAL, INCLUDING BUT NOT LIMITED TO ANY EXPRESS WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, IS EXPRESSLY LIMITED TO THE THREE YEAR PERIOD OF DURATION OF THE LIMITED WARRANTY.

Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

THE CUSTOMER’S EXCLUSIVE REMEDY FOR BREACH OF THIS WARRANTY OR OF ANY IMPLIED WARRANTY OR OF ANY OTHER OBLIGATION ARISING BY OPERATION OF LAW OR OTHERWISE SHALL BE LIMITED AS SPECIFIED HEREIN TO REPAIR OR REPLACEMENT, AT OUR SOLE OPTION. IN ANY EVENT, RESPONSIBILITY FOR SPECIAL INCIDENTAL AND CONSEQUENTIAL DAMAGES IS EXPRESSLY EXCLUDED.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may have other rights which vary from state to state.